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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/528,330	02/02/2006	Kim Borch	10312.204-US	5006
25908	7590	04/27/2009	EXAMINER	
NOVOZYMES NORTH AMERICA, INC. 500 FIFTH AVENUE SUITE 1600 NEW YORK, NY 10110			BADR, HAMID R	
			ART UNIT	PAPER NUMBER
			1794	
			MAIL DATE	DELIVERY MODE
			04/27/2009	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Office Action Summary	Application No.	Applicant(s)	
	10/528,330	BORCH ET AL.	
	Examiner	Art Unit	
	HAMID R. BADR	1794	

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

1) Responsive to communication(s) filed on 10 February 2009.

2a) This action is **FINAL**. 2b) This action is non-final.

3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

4) Claim(s) 1-6 is/are pending in the application.

4a) Of the above claim(s) _____ is/are withdrawn from consideration.

5) Claim(s) _____ is/are allowed.

6) Claim(s) 1-6 is/are rejected.

7) Claim(s) _____ is/are objected to.

8) Claim(s) _____ are subject to restriction and/or election requirement.

Application Papers

9) The specification is objected to by the Examiner.

10) The drawing(s) filed on _____ is/are: a) accepted or b) objected to by the Examiner.

Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).

Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).

11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).

a) All b) Some * c) None of:

1. Certified copies of the priority documents have been received.
2. Certified copies of the priority documents have been received in Application No. _____.
3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

1) Notice of References Cited (PTO-892)

2) Notice of Draftsperson's Patent Drawing Review (PTO-948)

3) Information Disclosure Statement(s) (PTO/SB/08)
Paper No(s)/Mail Date 2/10/2009.

4) Interview Summary (PTO-413)
Paper No(s)/Mail Date. _____.

5) Notice of Informal Patent Application

6) Other: _____.

DETAILED ACTION

Applicants amendment filed on 2/10/2009 is acknowledged.

Claims 1-6 are being considered on the merits.

Claim Rejections - 35 USC § 103

1. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the manner in which the invention was made.

2. Claims 1-6 are rejected under 35 U.S.C. 103(a) as being unpatentable over Negishi et al. (JP 2622563; hereinafter R1) in view of JP 58190346 A (hereinafter R2) and Inoue et al. (US 4,567,046; hereinafter R3)

3. R1 discloses the use of lipoxygenase in an amount of 50-500 unit per gram of wheat flour. R1 discloses that such a flour will bring about an increase in the volume of bread and its whiteness. Bread of high quality is produced using the flour (Abstract).

4. R1 gives an example of mixing the lipoxygenase and flour so that the flour contains about 100 units of the activity of the enzyme. The prepared flour is then used in bread making by the straight dough method (page 4, machine translation, Example

1). R1 gives the improved characteristics of the baked bread containing lipoxygenase in Table 2, page 5 (machine translation).

5. R1 is silent regarding the use of a lipolytic enzyme active on polar lipids in a dough.

6. R2 discloses use of lipoxygenase together with lisophosphatidine (LPA) which is enzymatically prepared from soybean lecithin, its salt or the phospholipid mixture having high LPA content in flour which is made into a dough (Abstract).

7. R2 discloses that the inventive composition improves the specific volume, appearance and the texture of the baked bread.

8. R2 is silent regarding the addition of a lipolytic enzyme active on polar lipids in a dough.

9. R3 discloses the use of soybean lecithin and emulsifiers in combination with phospholipase A (PL-A) (Col. 3, lines 23-30). It is noted that this enzyme is a lipolytic enzyme active on polar lipids such as phospholipids.

10. R3 teaches that the bread improver (containing phospholipase A) can be used in the production of bread by either the sponge dough process or the straight process (col. 3, lines 35-38).

11. R3 discloses that phospholipase A (PL-A) is usually added to the ingredients of dough for bread prior to the mixing thereof. Alternatively PL-A may be mixed with either wheat flour or a bakers flour mix containing various auxiliary ingredients. The alternative method has the advantage in that the need for weighing PL-A and adding a suitable amount of PL-A to the ingredient of dough every time the bread-making is done is saved, and a gradual enzymatic reaction is performed during storage (Col. 2, lines 57-65). Limitations of claims 4 and 5 are thus met.

12. R3 discloses that the bread produced according to the inventive process has a large volume and is suitably soft. The bread can also be stored for a prolonged period without undergoing much staling (Col. 4, lines 8-13).

13. Given that R1 discloses using lipoxygenase to bring about an increase in the volume of the bread as well as its whiteness and R3 discloses using phospholipids in order to produce bread with large volume that is suitably soft and does not stale for prolonged periods, it would have been obvious to one of ordinary skill in the art to add the lipoxygenase and phospholipids in synergistic amounts to produce bread with optimal volume while still possessing optimal whiteness, softness, and anti-staling properties.

14. R1 and R2 are clearly teaching the combination of lipoxygenase and a hydrolyzed phospholipid such as lisophosphotidine (LPA) and the effect of this combination in improving the volume, texture and color of the baked bread. R3 is clearly teaching that a phospholipase can be included in a lecithin containing formulation. It is obvious that the enzymatically prepared LPA that is taught by R2, can be clearly prepared by incorporating a phospholipase into the dough containing lecithin. Therefore, it would have been obvious to one of ordinary skill in the art at the time the invention was made, to combine a lipoxygenase and a lipolytic enzyme active on polar lipids to bring about improved properties of the baked products. Absent any evidence to contrary and based on the combined teachings of the cited references there would be a reasonable expectation of success in creating such a combination of enzymes for the purpose of improved bread quality.

Response to Arguments

Applicants' arguments have been thoroughly reviewed. These arguments are not deemed persuasive for the following reasons.

1. Applicants argue that the combination of lipoxygenase and the lipolytic enzyme has a synergistic effect on volume and/or crumb color of an edible or baked product.
 - a. As set forth in rejections, the disclosures by R1 in view of R2 and R3 are all directed toward the use of lipoxygenase and phospholipase. Further, they all teach the effect of such enzymes on the loaf volume and crumb color of the baked product. Therefore their use in a single composition to be used for the same purpose of volume increase and improvements in the crumb color would be obvious.
2. Applicants argue that R2 does not teach or suggest the addition of lipolytic enzyme active on polar lipids in the dough.
 - a. It should be realized that R2 discloses the addition of lipoxygenase and lisophosphatidine for the purpose of increasing the volume and improving the crumb color. This compound is the result of the action of a lipolytic enzyme on phospholipids. Therefore, this teaching has the effect of disclosing the use of a lipolytic enzyme such as phospholipase together with its substrate i.e. a phospholipid like lecithin.
3. Applicants argue that R3 discloses the addition of phospholipase to dough, but it does not disclose the addition of lipoxygenase together with the phospholipase.

a. The inclusion of lipoxygenase is clearly disclosed by R1. R3 is a secondary reference in an obviousness type rejection. Therefore, R3 does not need to disclose lipoxygenase inclusion as well.

However, note that while R2 and R3 do not disclose all the features of the present claimed invention, R2 and R3 are used as teaching reference, and therefore, it is not necessary for this secondary reference to contain all the features of the presently claimed invention, *In re Nievelt*, 482 F.2d 965, 179 USPQ 224, 226 (CCPA 1973), *In re Keller* 624 F.2d 413, 208 USPQ 871, 881 (CCPA 1981). Rather this reference teaches a certain concept, and in combination with the primary reference, discloses the presently claimed invention.

In response to applicant's arguments against the references individually, one cannot show nonobviousness by attacking references individually where the rejections are based on combinations of references. See *In re Keller*, 642 F.2d 413, 208 USPQ 871 (CCPA 1981); *In re Merck & Co.*, 800 F.2d 1091, 231 USPQ 375 (Fed. Cir. 1986).

4. Applicants argue that none or R1, R2 or R3 alone or in combination teach or suggest the claimed invention.

In response, it is *prima facie* obvious to combine two compositions each of which is taught by the prior art to be useful for the same purpose, in order to form a third composition to be used for the very same purpose.... [T]he idea of combining them flows logically from their having been individually taught in the prior art." *In re Kerkhoven*, 626 F.2d 846, 850, 205 USPQ 1069, 1072 (CCPA 1980) (citations omitted) (Claims to a process of preparing a spray-dried detergent by mixing together two conventional spray-dried detergents were held to be *prima facie* obvious.). See also *In re Crockett*, 279 F.2d 274, 126 USPQ 186 (CCPA 1960) (Claims directed to a method and material for treating cast iron using a mixture comprising calcium carbide and magnesium oxide were held unpatentable over prior art disclosures that the aforementioned components individually promote the formation of a nodular structure in

cast iron.); and *Ex parte Quadranti*, 25 USPQ2d 1071 (Bd. Pat. App. & Inter. 1992) (mixture of two known herbicides held *prima facie* obvious). (MPEP 2144.06)

Conclusion

1. **THIS ACTION IS MADE FINAL.** Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the mailing date of this final action.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to HAMID R. BADR whose telephone number is (571)270-3455. The examiner can normally be reached on M-F, 8:00-5:00.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on (571) 272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see <http://pair-direct.uspto.gov>. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

Hamid R Badr
Examiner
Art Unit 1794

/KEITH D. HENDRICKS/
Supervisory Patent Examiner, Art Unit 1794